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| A  **Antonio Avestruz**  651-417-1573  antoavestruz@gmail.com  Liberty Hill, TX 78642 | Summary  I am a quick learner who has learned many different job titles and positions. I am never satisfied and always want to learn more, another approach and a new opportunity. Well-rounded multitasker with skills in time management, team oversight and food quality procedures. Pursuing a new start with new things to master in programming.  Skills   |  |  | | --- | --- | | * Quality control * Machinery operation * Documentation and paperwork * Staff training * Defective equipment reporting * Food safety protocols | * Computer skills * Troubleshooting * Maintenance & Repair * Analytical * Working collaboratively |   Experience  Quality Control/FSQR  Round Rock, MN  Cargill - July 2021 - present   * preoperational inspections for deficiencies, leftover product, quality check against rust and possible hazards documenting said inspection for Quality Manager * Taking weights, checking labels and product to make sure they meet specifications * Shipping and receiving- verification of incoming and outgoing products, label verification, warehouse ticket documentation and proper temperature verification. * working with leads and supervisors to make sure all product is produced in a clean and safe manner for the customer and other employees   Break Relief Woodbury, MN  Dean Foods Co/ Nov 2018 to Feb 2020   * Assisted with training and onboarding of operators in all machine operations. * Managed shifts in absence of Supervisor to deliver excellent productivity while adhering to all SOPs and safety practices. * Maintained correct temperature, levels and pressures on process systems and equipment. * Identified machinery issues and repaired parts to keep equipment up and running. * Evaluated materials for quality and sorted parts and final products. * Maintained adequate productivity by setting and enforcing deadlines. * Properly handled hazardous waste materials to uphold safety regulations. * Moved controls and levers to start and stop printing press machines and manually set and adjusted speed, temperature, and ink flow. * Collaborated with technicians to diagnose equipment breakdowns and address quality issues. * Installed, adjusted, dismantled, reassembled and removed parts and equipment such as rollers, dies, printing plates and blankets.   Cheese Maker Farmington, MN  Kemps LLC/ May 2018 to Nov 2018   * Managed cheese making vats and associated touch-screen controls to precisely control factors such as pH. * Controlled curdling process to separate fat and protein from whey and water. * Cut and formed cheese into desired shapes for packaging different types of cheeses. * Ran CIP systems to clean vats, EFVs, and curd lines. * Sampled cheese products regularly to assess quality and adjust process to reach flavor targets. * Monitored equipment operation and made timely adjustments to achieve desired product quality and consistency. * Checked malfunctioning equipment and applied troubleshooting measures to get machines back up and running. * Used paddles and agitators in large vats to heat, mix and blend ingredients. * Identified, troubleshot and resolved wide range of mechanical malfunctions and production concerns.   Aryzta Bakery  Quality Assurance  AUGUST/11 –NOV/18   * Work with employees to maintain SSOPS. LOTO regulations, Santitation standards and inspire employees to follow proper GMPS. * Train in new employees to help best acclimate them to a fast paced environment * Quality analysis and training for new employees for all properly document procedures. * mixing of various types of cookies, ensuring proper allergen changeovers and guidelines therein * scaling up minor ingredients and major ingredients to exacting specifications for the best product possible   Skills: mixing, Proficient Forklift experience (standup, sitdown, Scissor Lift, pallet jack)  Reason for leaving: better oppurtunity offered with kemps  Education and Training  GED  Rosemount High Jun 2007  Rosemount MN  Certified Python Programming Language: Python Programming Language  CodeAcademy Jul 2020  Online   * Completed coursework in Python Object Oriented studies, Base Python language and Python Closures and decorators   Python Deep Dive: Python Programming Language  UDEMY Expected in Mar 2021  Online   * Completed continuing education in Advanced Pythonic concepts and deeper understanding of Object Oriented Programming. * Primary focus to understand how Python works together   Julia Programming Language Basics: Julia Programming Language  UDEMY Jan 2021  Online   * Completed professional development in Julia Programming Language   Google IT Support Professional Certificate: IT Support  Courseura Expected in Feb 2021  Online   * Completed professional development in Bits and Bytes of computing * [Number] GPA 3.9   IBM Data Science Certificate : Data Science  Courseura Expected in May 2021  Online  python, julia, google IT, python deep dive  [www.codewars.com/users/PillarofMorning/](http://www.codewars.com/users/PillarofMorning/)  my code profile with a github in the works. |